

SPANAKOPITA GALETTE

Yields: 4 Servings **Cook Time:** 45 minutes

INGREDIENTS:

- 16oz Package Phyllo Dough (use ½ Pkg)
- 1 Tbsp Olive Oil
- ½ cup Onion, diced
- 10oz Frozen Spinach, thawed & drained
- 1ea Garlic Clove, minced
- **4oz Pineland Farms Feta Cheese, crumbled**
- ½ cup Cottage Cheese
- 1 tsp *Greek Seasoning
- ¼ tsp Salt
- ¼ cup Butter, melted



INSTRUCTIONS:

1. Preheat oven to 400F. Line a baking sheet with parchment paper. Set aside
2. Heat olive oil in a large skillet. Add the onions and cook until translucent. Add the spinach, cook until thoroughly heated. Remove from heat and transfer to a mixing bowl. Add the garlic, cottage cheese, feta, salt and seasoning. Mix well
3. To assemble, lay 2 phyllo sheets vertically on the lined baking sheet. Brush with melted butter. Take 2 more sheets and continue to repeat by arranging in a clockwise fashion, buttering each pair of phyllo dough as you go.
4. When all the sheets have been used, scoop the spinach mixture into the center and spread into a circle. Carefully fold the phyllo dough over the edges of the spinach mixture allowing a majority of the center to be visible.
5. Butter the edges and bake for 15-20 minutes until edges are golden and center is set.